



# OPEN-FACED PORTOBELLO FLORENTINE

with Marinara and Garlic Ciabatta

VEGGIE



## HELLO

### PORTOBELLO

These hearty mushrooms are simply grown-up cremini mushrooms

TIME: 30 MIN



Portobello Mushroom



Oregano



Ricotta Cheese



Mozzarella Cheese, shredded



Ciabatta Bun



Italian Seasoning



Garlic



Baby Spinach



Diced Tomatoes

## BUST OUT

- 8x8" Baking Dish
- Silicone Brush
- 2 Medium Bowls
- Garlic Press
- Baking Sheet
- Salt and Pepper
- Small Bowl
- Olive or Canola Oil
- Measuring Spoons

## INGREDIENTS

2-person | 4-person

- |  |        |  |        |
|--|--------|--|--------|
| • Portobello Mushroom                  | 2      |  | 4      |
| • Garlic                               | 9 g    |  | 15 g   |
| • Oregano                              | 7 g    |  | 14 g   |
| • Ricotta Cheese <b>2</b>              | 100 g  |  | 200 g  |
| • Mozzarella Cheese, shredded <b>2</b> | 56 g   |  | 113 g  |
| • Ciabatta Bun <b>1</b>                | 1      |  | 2      |
| • Italian Seasoning <b>9</b>           | 1 tbsp |  | 2 tbsp |
| • Baby Spinach                         | 56 g   |  | 113 g  |
| • Diced Tomatoes                       | 398 ml |  | 796 ml |

## ALLERGENS | ALLERGÈNES

Some ingredients are produced in a facility that also processes milk, mustard, peanuts, sesame, soy, sulphites, tree nuts and wheat.

Certains ingrédients sont produits dans des installations qui traitent également lait, la moutarde, les arachides, le sésame, le soya, les sulfites, les noix et le blé.

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|------------------------|----------------------------------|
| <b>0</b> Fish/Poisson  | <b>6</b> Mustard/Moutarde        |
| <b>1</b> Wheat/Blé     | <b>7</b> Peanut/Cacahuète        |
| <b>2</b> Milk/Lait     | <b>8</b> Sesame/Sésame           |
| <b>3</b> Egg/Oeuf      | <b>9</b> Sulphites/Sulfites      |
| <b>4</b> Soy/Soja      | <b>10</b> Crustacean/Crustacé    |
| <b>5</b> Tree Nut/Noix | <b>11</b> Shellfish/Fruit de Mer |

\*Laver et sécher tous les aliments.



## START STRONG

Preheat your oven to **450°F** (to roast mushrooms, toast bread and bake stuffed mushrooms). Start prepping when your oven comes up to temperature!



**1 ROAST PORTOBELLOS**  
Wash and dry all produce.\* Pull stems from **mushroom caps**. Discard stems. Brush **mushroom caps** with **1 tbsp oil** (dbl for 4 ppl). Season with **salt** and **pepper**. In an 8x8-inch baking dish (or oven-proof pan), arrange **caps** top-side up. Bake in the **middle** of the oven, until juicy and fork-tender, 9-10 min.



**4 MAKE GARLIC OIL**  
Return **stuffed mushroom caps** to **top** of oven. Bake, until **cheese** is melted and **spinach** is wilted, 5-6 min. Meanwhile, in a small bowl, mix together **remaining garlic**, **1 tbsp oil** (dbl for 4 ppl) and **½ tbsp Italian seasoning** (dbl for 4 ppl). Season with **salt** and **pepper**.



**2 MAKE STUFFING & MARINARA**  
Meanwhile, peel, then mince or grate **garlic**. Roughly chop **2 tsp oregano leaves** (dbl for 4 ppl). Roughly chop **spinach**. In a medium bowl, stir together **ricotta**, **spinach**, **half the garlic** and **1 tsp oregano** (dbl for 4 ppl). Season with **salt** and **pepper**. Set aside. In another medium bowl, stir together **diced tomatoes**, **1 tsp oregano** (dbl for 4 ppl) and **½ tbsp Italian seasoning** (dbl for 4 ppl). Season with **salt** and **pepper**.



**5 TOAST GARLIC BREAD**  
Cut **ciabatta buns** in half and arrange on a baking sheet, cut-side up. Brush **each half** with some **garlic oil** from the small bowl. Toast in the **bottom** of the oven, until **ciabatta** are golden-brown, 4-5 min. (**TIP:** Keep an eye on your bread so that it doesn't burn!)



**3 STUFF PORTOBELLOS**  
When **mushrooms** are fork-tender, carefully transfer to a plate. Pour **tomato mixture** into the bottom of the same baking dish. Lay **mushrooms**, gill-side up, on top of **tomato mixture**. Carefully, fill **caps** with **ricotta-spinach mixture** and sprinkle over **mozzarella cheese**.



**6 FINISH AND SERVE**  
Divide **garlic ciabatta** between plates. Top **each bun** with a **stuffed portobello cap** and spoon over **marinara sauce**.

## TIME TO EAT!

In a word: YUM!

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